

DRAFTS




MICHELOB ULTRA 9.75 St. Louis, MO 4.1% ABV 10 IBU	SURLY FURIOUS IPA 9.75 Minneapolis, MN 6.7% ABV 99 IBU
BUD LIGHT 8.75 St. Louis, MO 4.2% ABV 6 IBU	STONE IPA 10.75 Escondido, CA 7.7% ABV 75 IBU
COORS LIGHT 8.75 Golden, CO 4.2% ABV 10 IBU	BENT PADDLE SEASONAL 9.75 Duluth, MN Varies
STELLA ARTOIS 10.75 Belgium 5% ABV 25 IBU	LIFTBRIDGE SEASONAL 9.75 Stillwater, MN Varies
BLUE MOON BELGIAN WHITE ALE 9.75 Golden, CO 5.4% ABV 9 IBU	CENTRAL WATERS SEASONAL 9.75 Amherst, MN Varies
FULTON LONELY BLONDE 9.75 Minneapolis, MN 4.8% ABV 29 IBU	SUMMIT SEASONAL 9.75 St. Paul, MN Varies
KONA BIG WAVE GOLDEN ALE 9.75 Kona, HI 4.4% ABV 21 IBU	SOCIABLE CIDER SEASONAL 9.75 Minneapolis, MN Varies
SIERRA NEVADA HAZY LITTLE THING IPA 9.75 Chico, CA 6.7% ABV 40 IBU	LEINENKUGEL'S SEASONAL SHANDY 9.75 Chippewa Falls, WI Varies
BELL'S TWO HEARTED IPA 9.75 Kalamazoo, MI 7% ABV 60 IBU	

BOTTLES & CANS




MILLER LITE 16oz 9 Milwaukee, WI 4.2% ABV 10 IBU	NEW BELGIUM VODOO RANGER IMPERIAL IPA 12oz 9 Asheville, NC 9% ABV IBU 70
BUDWEISER 16oz 9 St. Louis, MO 5% ABV 12 IBU	TRULY WILD BERRY HARD SELTZER 12oz 9 Boston, MA 5% ABV
CORONA EXTRA 16oz 10.75 Mexico 4.6% ABV 19 IBU	ANGRY ORCHARD CRISP APPLE HARD SELTZER 12oz 9 Walden, NY 5% ABV
MODELO ESPECIAL 16oz 10.75 Mexico 4.4% ABV 18 IBU	SUN CRUISER VODKA ICED TEA 12oz 9 Boston, MA 4.5% ABV
HEINEKEN 16oz Can 10.75 Netherlands 5% ABV 23 IBU	SIERRA NEVADA TRAIL PASS NON-ALC IPA 12oz 9 Chico, CA <0.5% ABV 35 IBU
GUINNESS 14.9oz 10.75 Ireland 4.2% ABV 45 IBU	
CASTLE DANGER CREAM ALE 16oz 10.75 Two Harbors, MN 5.5% ABV	
FAT TIRE AMBER ALE 12oz 9 Fort Collins, CO 5.2% ABV 22 IBU	

WINES

Sparkling & Whites

			
BENVOLIO Prosecco Italy Vibrant on the palate with flavors of ripe citrus, fresh peaches, lemon, green apples and grapefruit	14	22	56
CANYON ROAD Pinot Grigio California Hints of green apple, citrus, white peach and floral blossom	9.25	15	37
MÉTIER BY DELILLE CELLARS Sauvignon Blanc Columbia Valley, WA A medley of fruit on the nose, with tree fruit, citrus, and pineapple	13	20	52
CLINE SEVEN RANCHLANDS Chardonnay Sonoma County, CA Alluring with plenty of ripe fruit aromatics and flavors of apple, lemon, pineapple and a hint of apricot	11.50	18	46

Reds

			
SEAGLASS Pinot Noir Santa Barbara, CA Delicate aromas hint at the bright red cherry and strawberry flavors on the palate. Beautifully balanced with vibrant acidity	13	20	52
SYCAMORE LANE Merlot California Soft and ripe with blackberry, vanilla and baking spices	9.25	15	37
GREENWING Cabernet Sauvignon Columbia Valley, WA Bing cherry, plum and red tea leaf, complemented by subtle nuances of vanilla bean, clove and earthy notes	14	22	56
SARDÓN Red Blend Castilla y Leon, Spain Fresh, floral and light on the nose with pronounced notes of raspberries and red forest fruits	13	20	52

U
P
L
B
D
E
E
E

★MPLS★

BREAKFAST

ENDS AT 11:00AM

BREAKFAST BURRITO

18.25

Bacon, sausage, scrambled eggs, cheese and tater tots wrapped in a warm flour tortilla

ADD TATER TOTS 4.50

BREAKFAST CLASSICS

FRENCH TOAST

18.75

Topped with orange custard, strawberries and powdered sugar, served with choice of bacon or sausage and maple syrup

REPUBLIC CLASSIC*

18.75

Choice of bacon or sausage, two eggs any style and choice of multi-grain or sourdough toast, served with tater tots

HUEVOS RANCHEROS*

18.25

Crispy corn tortillas topped with eggs, avocado, queso fresco, refried black beans and salsa roja, served with tater tots

ADD PORK CARNITAS 4.50

SPINACH & FETA OMELET

17.50

Eggs, feta, sautéed spinach, tomatoes and onions, served with tater tots

AM GRILLED CHEESE

18

Choice of sausage, ham or bacon, scrambled eggs and American on sourdough toast, served with tater tots

STARTERS

FIRECRACKER SHRIMP

18.75

Crispy shrimp tossed in firecracker sauce, topped with seaweed salad, fresno peppers and sesame seeds

PULLED PORK NACHOS

17.75

Pork carnitas, queso, guacamole, sour cream, pico de gallo, jalapeños and cilantro on house-fried tortilla chips

BAVARIAN PRETZEL BITES

12.25

Sprinkled with everything bagel seasoning and served with beer cheese, grain mustard and gherkins

CHEESE CURDS

15.25

Battered curds served with house-made ranch

CHIPPERS & DIP

14

Caramelized onion dip served with house-made chips

SOUP OF THE DAY

Cup 6.75 | Bowl 9.75

SALADS

CHICKEN CAESAR

21.50

Grilled chicken, Parmesan and croutons on romaine with Caesar dressing and a lemon wedge

ROASTED BEET

18.25

Roasted beets, goat cheese, oranges, red onions and candied walnuts on mixed greens with apple cider vinaigrette

MAINS

BEER-BATTERED FISH & CHIPS

25

Served with fries, buttermilk slaw, tartar sauce and a lemon wedge

SOUTHWESTERN STEAK BOWL

21.50

Grilled skirt steak, cheese, black beans & lime rice, avocado, pico de gallo, cilantro and crispy tortilla strips with chipotle ranch dressing

CHICKEN TENDERS

20

Served with fries and choice of buttermilk ranch, BBQ sauce or honey mustard

PULLED PORK QUESADILLA

18.75

Pork carnitas, cheese and grilled peppers & onions, served with pico de gallo, salsa, sour cream and house-fried tortilla chips

TACOS

SERVED ON CORN TORTILLAS WITH OUR HOUSE-MADE TORTILLA CHIPS

ADD GUACAMOLE 2.50

FISH TACOS

20

Lightly-battered cod, pineapple salsa, cabbage slaw, lime crema, fresh cilantro, lime wedge

SLOW ROASTED PORK TACOS

18.25

Pork carnitas, queso fresco, onions, cilantro, salsa roja and lime wedge

SHRIMP TACOS*

20

Seared shrimp, queso fresco, onions, cilantro and a lime wedge

HANDHELDS

SERVED WITH HOUSE-MADE CHIPS

SUB FRIES, TATER TOTS OR SIDE CAESAR SALAD 3.25

SUB A VEGGIE PATTY FOR NO CHARGE

BACON CHEESEBURGER*

21.50

Premium beef patty, bacon, cheese, lettuce, tomato, onion, pickles, mustard and mayo on toasted brioche

HONEY BACON SWISS CHICKEN SANDWICH

21

Grilled chicken, bacon, cheese, arugula, tomato and honey mustard on toasted brioche

CRISPY RANCH CHICKEN WRAP

22

Crispy chicken tenders, cheese, lettuce, tomato and buttermilk ranch dressing wrapped in a warm flour tortilla

PULLED PORK SANDWICH

18.75

Slow-cooked pulled pork, chopped slaw and chipotle BBQ sauce on toasted brioche

CLASSIC CLUB

20

Shaved smoked turkey & ham, bacon, cheddar, Swiss, lettuce, tomatoes and chive mayo on toasted sourdough

SUB FRIES, TATER TOTS OR SIDE CAESAR SALAD 3.25

COCKTAILS

HOUSE BLOODY MARY

17.25

Wheatley vodka, Demitri's® Classic Mary mix, celery, lime, olive and salt rim

OLD FASHIONED BLOODY MARY

18.25

Elijah Craig bourbon, Demitri's® Classic Mary mix, Angostura bitters, hickory smoked black lava sea salt rim

TACO TIME BLOODY MARY

18.25

Don Julio Blanco tequila, Demitri's® Classic Mary mix, Tex-Mex spiced agave cone, taco seasoned rim so it always tastes like Tuesday!

PINEAPPLE MINT MIMOSA

13.50

Sparkling wine and pineapple juice, garnished with mint

BELLINI SPRITZ

17.25

Ketel One vodka, crème de peach, peach purée and orange juice, topped with sparkling wine and club soda

BLACKBERRY BRAMBLE

17.25

Aviation gin, blackberry purée, lemon juice, mint leaves and soda water

CRANBERRY MULE

17.25

Tito's Handmade vodka, cranberry juice, ginger and lime, topped with soda water

LA PALOMA

17.25

Tres Agaves Organic 100% de Agave Blanco tequila, grapefruit juice, ginger syrup and club soda

PORTS & PIRATES

17.25

Appleton Estate 8yr rum, Captain Morgan Original Spiced rum, triple sec, lime juice and orgeat syrup

PATRÓN ESPRESSO MARTINI

18.25

Patrón XO Cafe, Licor 43, Amaro Montenegro liqueur and coffee

PASSION FRUIT MARGARITA

18.25

Don Julio Blanco tequila, orange liqueur, passion fruit purée and lime & cranberry juices

ZERO PROOF

PASSIONATE PUNCH

13

Seedlip Grove 42, passion fruit purée and cranberry & apple juice

MATCHA MOCKITO

8.25

Matcha simple syrup, lime and mint, topped with soda water

CUSTOMER FAVORITES

*Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.

Please inform your server if you have a food allergy and speak to a manager. Our dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree-nuts, peanuts, soybeans, sesame and sulfites are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices.